

COLLAGE CULINARY 2026
WEDDING SAMPLE MENU

Classic Buffet

Cocktail reception followed by raw bar,
classic buffet dinner, dessert and late night
snacks.

FULL SERVICE

GRAZING TABLE

Sourdough Bread, Crackers, Oat Crisps
and assorted accompaniments

Nice Butter
flaky salt

Coco blanco hummus
chilli crunch

World Class Mixed Cheese & Charcuterie
preserves, seasonal fruit

PASSED CANAPÉS

Brioche
wild mushroom mousse, feta, tarragon

Gyoza Panzerotti
marinara, Stracciatella, herbs

Octopus Skewer
grilled octopus, mole-glaze, corn nuts

Lamb Kofta Skewer
blackened pepper sauce, herbs

Empanada
chopped short ribs, ancho glaze, sweet onions



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RAW BAR

Oyster Selection

aged cider mignonette, citrus, hot sauce selection

CLASSIC BUFFET SERVICE

SALADS

Black Kale ++

almond/currant vinaigrette, parmesan, preserved
lemon, sourdough breadcrumbs

VEGETABLES

Grilled Rapini

maple vinaigrette, finger chili, pickled onions

STARCHES

Roast Fingerlings

zhug, creme fraiche

PROTEINS

Grilled and Glazed Hen of the Woods

maple, chive

Prime Rib Roast +++

sauce au poivre, pickled onions

DESSERT

Petite Four

Chocolate Truffles
Buckwheat Financier
Pistachio Nougat
Blackcurrent Pastilles



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LATE NIGHT SNACKS

Fried Chicken

27 spice, famous ranch

Quesadilla

shitake mushrooms, oaxaca cheese, fried
onions, salsa verde

Loaded Totopos

arena cheese, queso fresco, pickled onions,
chimichurri

